

COMMITTEE MEMBERS
Mayor, Chair
Vice Mayor, Committee Member

Civic Center
1950 Parkside Drive
Concord, CA 94519
www.cityofconcord.org



**Regular Meeting of the
Policy Development &
Internal Operations
Committee**

Thursday,
December 8, 2016

5:30 p.m.

Garden Conference
Room, Wing A
1950 Parkside Drive

AGENDIZED ITEMS – The public is entitled to address the City Council on items appearing on the agenda before or during the City Council’s consideration of that item. Each speaker will be limited to approximately three minutes.

1. ROLL CALL

2. PUBLIC COMMENT PERIOD

3. REPORT

- a. Request for a recommendation to the City Council on a disposition process for the Town Center II site (bounded by Galindo Street, Concord Boulevard, Clayton Road and Mira Vista) held by the City for future development. Report by John Montagh, Redevelopment/Housing Manager.

4. ADJOURNMENT

ADA NOTICE AND HEARING IMPAIRED PROVISIONS

In accordance with the Americans with Disabilities Act and California Law, it is the policy of the City of Concord to offer its public programs, services and meetings in a manner that is readily accessible to everyone, including those with disabilities. If you are disabled and require a copy of a public hearing notice, or an agenda and/or agenda packet in an appropriate alternative format; or if you require other accommodation, please contact the ADA Coordinator at (925) 671-3021, at least five days in advance of the hearing. Advance notification within this guideline will enable the City to make reasonable arrangements to ensure accessibility.

Distribution: City Council
Valerie Barone, City Manager
Susanne Brown, City Attorney
Victoria Walker, Director of Community & Economic Development
John Montagh, Redevelopment/Housing Manager
Joelle Fockler, City Clerk



Staff Report

Date: December 8, 2016

To: Council Committee on Policy Development and Internal Operations

From: Victoria Walker, Community & Economic Development Director

Reviewed by: Justin Ezell, Director of Public Works

Prepared by: John Montagh, Redevelopment/Housing Manager
John.montagh@cityofconcord.org
(925) 671-3082

Subject: **Request for a recommendation to the City Council on a disposition process for the Town Center II Site (bounded by Galindo Street, Concord Boulevard, Clayton Road and Mira Vista) held by the City for future development.**

Report in Brief

On June 7, 2016, the City Council approved a disposition process for Town Center II, which is a three acre site bounded by Galindo St., Clayton Rd., Concord Blvd. and Mira Vista. The Council authorized staff to negotiate an Exclusive Negotiating Agreement (ENA) with AvalonBay/LRG Investors who intended to develop a mixed use project anchored by a full service grocery store with multi-family residential development on the Town Center II site (Attachment 1). This site is one of the four former Redevelopment Agency properties that were retained by the City for future development as authorized by the Successor Agency for the Concord Redevelopment Agency's Long Range Property Management Plan.

Subsequent to the initiation of the ENA process, staff was informed by AvalonBay/LRG Investors that the grocery store anchor tenant would not be viable. However, AvalonBay/LRG Investors still desires to develop a unique and vibrant multi-family commercial and residential mixed use project by securing a new restaurant/grocer concept tenant called Market Tavern as its anchor. As described further in this report, staff recommends that the City continue to pursue an ENA with AvalonBay/LRG Investors for the Town Center II site.

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Recommended Action

Staff recommends that the Policy Development and Internal Operations Committee receive this report, hear public comment, and provide a recommendation to City Council to authorize staff to negotiate an Exclusive Negotiating Agreement with AvalonBay/LRG Investors based on a revised development proposal.

Background

All Redevelopment agencies were dissolved by the State of California on February 1, 2012. The Successor Agency to the Concord Redevelopment Agency is responsible for winding down the affairs of the former Concord Redevelopment Agency (RDA). AB 1484 as amended by SB 107 (collectively, the "Dissolution Law") requires the Successor Agency to prepare a Long Range Property Management Plan (LRPMP) that governs the disposition and use of the former RDA's real property.

The Successor Agency prepared, and the Successor Agency's Oversight Board and the State Department of Finance (DOF) approved, a LRPMP providing for four properties to be transferred from the Successor Agency to the City of Concord for retention and future development. The Town Center II site is shown in Attachment 1.

On April 25, 2016, staff's recommended disposition process for each of the four properties was supported by the City Council's Housing and Economic Development (HED) Committee. On June 7, 2016, the HED Committee recommendation on disposition for each property, including Town Center II, was approved by the City Council.

The original Town Center II disposition process contemplated the following:

- Staff would negotiate with AvalonBay/LRG Investors for a mixed use project with a 25,000-30,000 square foot grocery store as the anchor tenant along with approximately 275 multi-family residential units on the site.
- If the mixed use grocer anchor/multi-family residential proposal did not prove to be viable for this site, then staff recommended pursuing issuing a Request for Proposal to the development community to solicit development proposals.

Analysis

Town Center II is a triangular site that is approximately 3 acres in size and is bounded by Concord Blvd., Clayton Road and Galindo Street. The site is located in close walking distance to the Downtown Concord BART Station and surrounding amenities. Because the site is located on the in-bound/homeward direction of traffic, the site lends itself to be more of a commercial mixed use type of project than a purely multifamily

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residential site. The Downtown Mixed Use (DMX) zoning on the property allows for a variety of high density development including multi-family residential, office and other types of commercial.

AvalonBay and LRG Investors approached staff early in 2016 to pursue a significant grocer anchored mixed use development for the Town Center II site. Both of these companies are well known and highly regarded in the development community for their expertise in developing multi-family/mixed use development (AvalonBay) as well as retail development (LRG Investors). Unfortunately, after further discussions with the full service grocery store, it was determined that the site was not viable for this particular user. In addition, to accommodate a large commercial use such as a grocery store into a mixed use project on the Town Center II site, the development would require the grocery store to face away from Galindo Street and therefore would not serve to create a pedestrian friendly active street frontage.

AvalonBay/LRG Investors have now proposed a revised commercial mixed use concept on the Town Center II site. The developers propose to anchor the mixed use project with an innovative hybrid tenant concept called Market Tavern that combines a destination restaurant with a retail market offering fresh produce, meats and specialty items. Market Tavern, located in Stockton, is owned by Phil Wong who previously owned Moose's in San Francisco. Attachment 2 provides more information on Market Tavern. This use would be located on the Galindo Street and Concord Boulevard corner to maximize its visual impact and reinforce the pedestrian-oriented linkage to the downtown.

Staff supports continuing the ENA process with the AvalonBay/LRG Investors group with this revised plan, rather than pursuing issuing a Request for Proposal to the development community to solicit development proposals. Staff supports this approach for following reasons:

1. AvalonBay has a strong reputation as a developer of high quality and successful high density mixed use projects (Attachment 3).
2. The new AvalonBay/LRG Investor proposal would develop a residential/commercial mixed use project that will be pedestrian friendly and provide a unique amenity to the downtown.
3. Attraction of downtown development opportunities in an expeditious manner is a Council priority, designed to spur development in the downtown prior to Concord Reuse Project coming online.

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4. Moving forward now with the Town Center II site ENA will avoid direct competition with and dilution of developer interest in the forthcoming Oak Street Site. The approved disposition process for the five acre Oak Street site is a Request for Qualification/Request for Proposal process. This large site in proximity to the downtown BART station and would be a catalyst development in the downtown.

Staff believes an ENA for the Town Center II site can be negotiated with AvalonBay/LRG Investors and brought to the City Council for consideration relatively quickly. If an ENA is approved between the City and AvalonBay/LRG Investors, it would result in the foundation for developing the Disposition and Development Agreement which would set forth the path for developing a unique high quality mixed use development project for the downtown without further delays.

Financial Impact

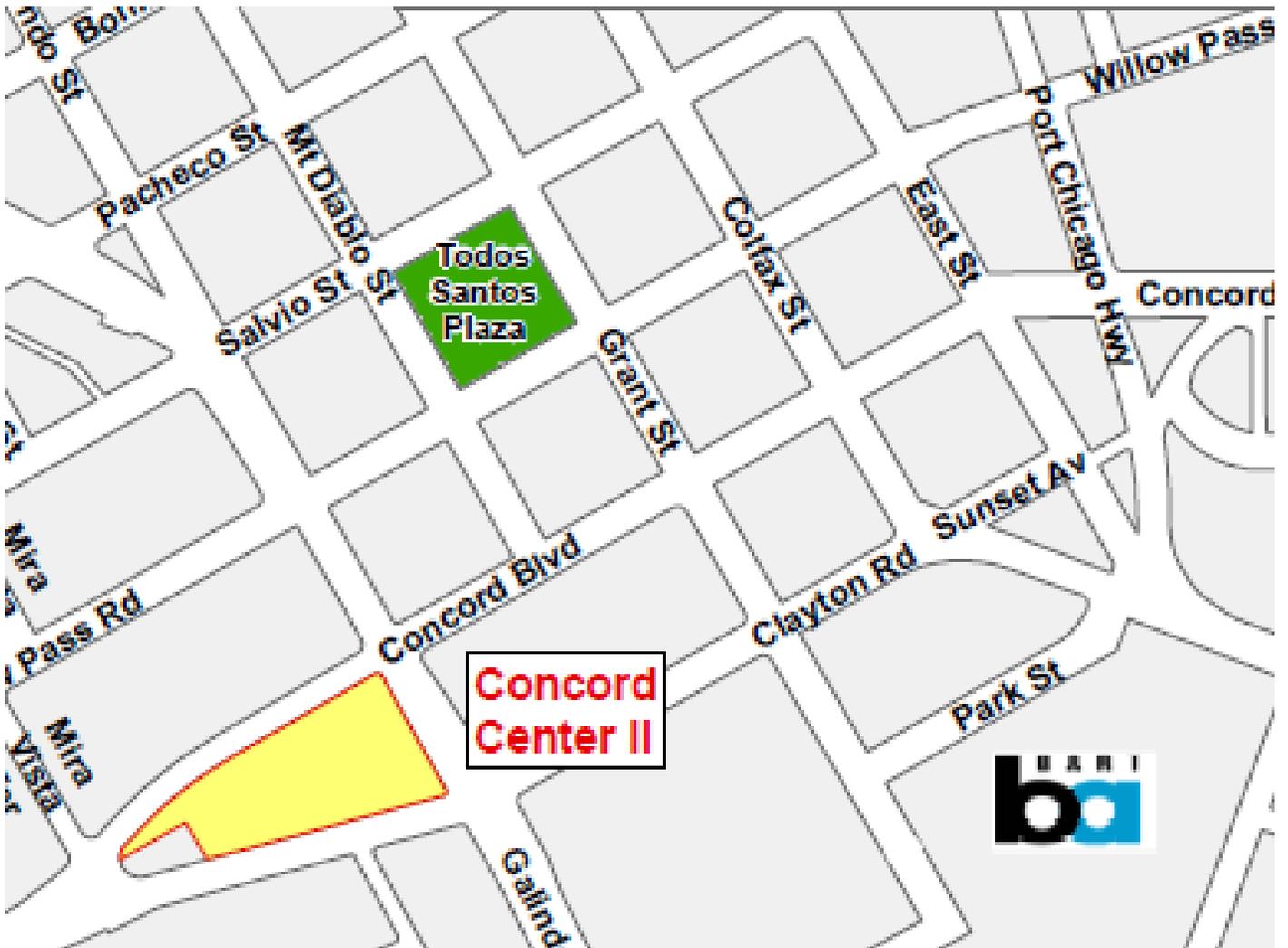
There is no immediate direct financial impact for this item. In the event that the Town Center II site is sold and developed, the City and all other affected tax entities would receive net sales proceeds and future property tax from the development project.

Public Contact

The Agenda was posted.

Attachments

1. Property Map
2. Market Tavern Information
3. AvalonBay Information



MARKET TAVERN
EST. 2012. STOCKTON, CA U.S.A.

About Us The Market **The Tavern** The Kitchen The Menu

Thanksgiving Order Form Events & Private Parties f

The Tavern

Art Alchemy Reservations Contact Us

Our Bar features craft beers on tap and a modern take on classic cocktails using fresh squeezed juices and in-house infused liquors.

The Tavern

MARKET TAVERN
EST. 2012. STOCKTON, CA U.S.A.

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The Kitchen

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Market Tavern features farm-fresh ingredients across all menu items from our wood-fired pizzas, all natural pork chops and steak, and signature meatballs. We are proud of our menu and hope you enjoy eating it as much as we enjoyed creating it.

The Kitchen



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The Market

[Art Alchemy](#) [Reservations](#) [Contact Us](#)

The grab & go Market offers fresh baked bread, salads and sandwiches, free-range premium meats, and select produce, as well as beer, wine and coffee for sale. Come in and shop local for dinner or run in to grab a healthy lunch.



The Market



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About Us

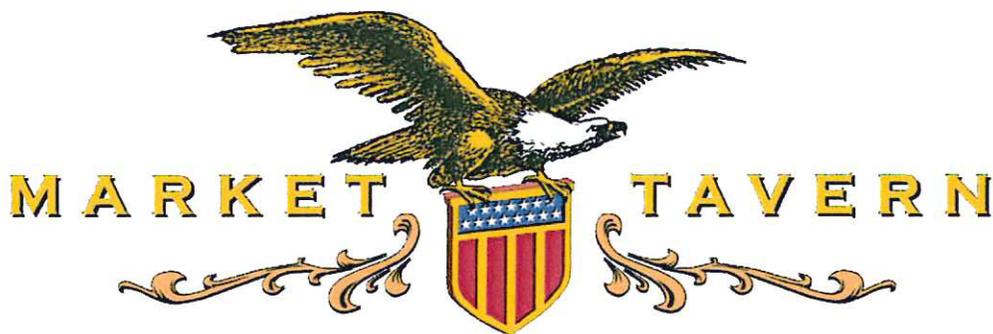
[Art Alchemy](#) [Reservations](#) [Contact Us](#)

Market Tavern sources the best possible local ingredients to create unique and delicious provisions that are fairly priced. Market Tavern provides a warm, friendly atmosphere that allows people to dine with us for any occasion.





Chef Nicholas diArenzo and restaurateur Phillip Wong met 8 years ago while Nick was the Chef de Cuisine at one of San Francisco's most iconic restaurants, Moose's. Phil Wong purchased the restaurant from Ed Moose and became friends with Chef Nick. Chef Nick left Moose's to pursue opportunities in Spain at a Michelin 3 star restaurant. After returning from Spain, Nick continued to work in some of the top kitchens in San Francisco and surrounding Bay Area. Over the years, Nick and Phil remained friends and talked about opening a restaurant in Stockton, where Phil grew up. The two friends thought that if they could bring some of the Bay Area sensibilities but keep the restaurant uniquely Stockton, they would have a hit. They agreed that the restaurant should focus on many of the farms in the Stockton area and serve quality organic and sustainable meats, fish, and vegetables. They wanted to create a place where you can dine anytime of day or night, with friendly service, outstanding food, and a well thought out beverage program...a restaurant that would serve the needs of the community. Also, Nick and Phil wanted a market where people can pick up local produce, olive oils, grab-and-go food, wine, beer, and other cool unique products. In 2012, the two friends decided to sign a lease in Lincoln Center and construction on Market Tavern began shortly thereafter. Their dream restaurant finally opened on November 9th, 2013.



EST. 2012, STOCKTON, CA U.S.A.

WINES *By The Glass*

REDS

WILLIAM HILL Cabernet, Central Coast 2014	6.5 / 24
JOSH Cabernet, California 2014	9 / 34
PINE RIDGE Cabernet, Napa Valley 2014	16 / 60
DUCKHORN "Decoy" Merlot, Sonoma 2013	10 / 38
OAK FARMS "Tievoli" Red Blend, Lodi 2015	10 / 38
RODNEY STRONG "Estate" Pinot Noir, Sonoma 2013	10 / 38
FRANK FAMILY Pinot Noir, Carneros 2013	13 / 50
OAK RIDGE "OZV" Zinfandel, Lodi 2014	7 / 26
MACCHIA "Mischievous" Zinfandel, Lodi 2014	12 / 46

Craft COCKTAILS

TAVERN OLD FASHIONED

Cane Sugar, Noilly Prat, Bitters, Fresh Orange, Luxardo Cherry

OLD SCHOOL Old Overholt Rye	11
CLASSIC Buffalo Trace	11
SMOKED (Wood Fired Orange Rind & Smoked Glass) Old Forester	12
STRAINED (Classic Over One Big Rock)	11

TIMELESS COCKTAILS

MANHATTAN <i>Bulleit, Noilly Prat Sweet, Angostura, Cherry</i>	11
CORPSE REVIVER # 2 <i>Brokers, Lillet Blanc, St. George Absinthe, Lemon</i>	12
SAZARAC <i>Redemption Rye, Cane Sugar, St. George Absinthe</i>	12
SIDECAR <i>Korbel, Fresh Lemon, Cane Sugar</i>	11
NEGRONI <i>209, Campari, Noilly Prat Sweet, Flamed Orange Peel</i>	11

TAVERN MULES

Please Specify Crushed or Cubed Ice

tequila MEXICAN Patron 11	whiskey IRISH Jameson 10
vodka MOSCOW Sobieski 9	bourbon KENTUCKY Maker's 11

WHITES

CHLOE Chardonnay, Sonoma 2014	6.5 / 24
RODNEY STRONG "Chalk Hill" Chardonnay, Sonoma 2014	9 / 34
JAM CELLERS "Butter" Chardonnay, California 2015	10 / 38
ROMBAUER Chardonnay, Napa Valley 2014	15 / 58
EDNA VALLEY Sauvignon Blanc, Central Coast 2015	6.5 / 24
FERRARI-CARANO Fume Blanc, Sonoma County 2014	8 / 30
CAKEBREAD Sauvignon Blanc, Napa Valley 2014	12 / 46
LA CREMA Pinot Gris, Monterey 2014	9 / 34
CHATEAU STE MICHELLE Riesling, Columbia Valley, WA 2014	8 / 30
BERINGER White Zinfandel, California NV	6 / 22

ROSE

CHATEAU MIRAVAL Rosè, Provence, FR 2015	11 / 42
VAN RUITTEN Sparkling Rosè, Lodi	8 / 35

SPARKLING

CHANDON Brut Classic, California NV	8 / 35
MUMM Brut Classic, Napa NV (187ml)	10
MIONETTO Prosecco Brut, NV (187ml)	9

Draft BEER

NORTH COAST Scrimshaw Pilsner, Fort Bragg	6.5
FIRESTONE 805 Blond Ale, Paso Robles	6.5
21 ST AMENDMENT Rotating, San Francisco	AQ
OSKAR BLUES Dale's Pale Ale, Lyons, CO	6.5
BEAR REPUBLIC Racer 5 IPA, Healdsburg	6.5
LAGUNITAS Rotating, Petaluma	AQ
DESCHUTES Fresh Squeezed IPA, Bend, OR	7.5
DUSTBOWL Hops of Wrath IPA, Turlock	6.5

Ask your server for our rotating selections

STARTERS

DEVIL"ISH" EGGS & BACON | 12.5

GRIDDLED CORNBREAD | 6

Calabrian Chili-Honey Butter

TONGUE TACOS | 12

Corned Beef Tongue, Spicy Slaw, Ranchero Salsa, Onions, Cilantro

WOOD OVEN ROASTED OLIVES | 6.5

Citrus & Thyme

FURIKAKE FRIES | 7.5

Meyer Lemon Mayo

SALT SPRING ISLAND MUSSELS | 16.5

*Bacon, Heirloom Tomato Broth, Braised Little Gems, Grilled Bread
Smoked Tomato Aioli*

DI STEFANO BURRATA | 8 / 14

Pickled Vegetables, Herbs, Grilled Bread

KOREAN FRIED CHICKEN WINGS | 10

House Made Kimchi, Sesame Seeds, Cilantro

PORK & BEEF MEATBALLS | 10

3 Balls, Marinara, Grana

BONE MARROW | 16

Capers, Parsley, Frisee, Toast

HUMMUS & WOOD OVEN FLATBREAD | 12.5

Feta, Pickled Vegetables, Marinated Chickpeas

MARKET TAVERN CHARCUTERIE BOARD | AQ

Soups & SALADS

SOUP OF THE DAY OR MINESTRONE | 4.5 / 6

WEDGE SALAD | 10 / 13

Avocado, Egg, Radish, Carrots, Olive, Blue Cheese Dressing

MT CAESAR SALAD | 9.5 / 13

Little Gem Lettuce, Brioche Croutons, Grana

COBB SALAD | 11 / 14

*Chicken, Crispy Bacon, Chopped Egg, Blue Cheese, Avocado,
Green Goddess Dressing*

CHOPPED SALAD | 11 / 14

*Provolone, Ham, Salami, Egg, Olive, Fried Chickpeas, Romaine,
Chicories, Dijon Vinaigrette*

SPINACH SALAD | 9.5 / 13

Feta, Pine Nuts, Local Apples, Honey-Garlic Vinaigrette

BABY MIXED LETTUCES | 7 / 12

Cucumber, Radish, Cherry Tomato, Lemon Vinaigrette

GRILLED SHRIMP LOUIE | 15 / 19.5

Avocado, Cucumber, Egg, Cherry Tomato, 1000 Island

HONEY ROASTED BEET SALAD | 13

*Brokaw Avocado, Shaved Fennel, Chervil, Hazelnuts,
Chopped Egg, Goat Cheese Dressing*

ORGANIC QUINOA SALAD | 13

Avocado, Dried Cherries, Baby Kale, Pistachios, Seeds

*ADD: Grilled Chicken 7 | Skirt Steak 11
Grilled Copano Shrimp 12 | King Salmon AQ*

SANDWICHES

Choice of Fries, Baby Mixed Lettuces or Cup of Soup

PAINTED HILLS BURGER | 13

All the Fixin's & MT Secret Sauce

Add Cheese 2 - Fiscalini Cheddar, Cave Aged Gruyere, Pt. Reyes Bay Blue

Applewood Smoked Bacon 2 | MT's Caramelized Onions 1.5 | Avocado 2 | Organic Egg 2

SUPERIOR FARMS LAMB BURGER | 15.5

Herbed Goat Cheese, Pickled Vegetables, Arugula, Tomato, Sesame-Yogurt Sauce

FALAFEL "BURGER" | 12.5

Sprouts, Tomato, Organic Greek Yogurt, Pickled Beets

MARY'S GRILLED CHICKEN | 13

Guanciale, Avocado, Arugula, Tomato, Garlic Mayo

MARY'S BUTTERMILK FRIED CHICKEN | 12

Butter Lettuce, Tomato, Onion, Pickles, Malt Vinegar Mayo, MT Hot Sauce on the side

FISH TACOS | 12.5

Fried Wild Fish, Shredded Cabbage, Guacamole, Pico, Chipotle Crema

SALMON "BLT" | 15

Butter Lettuce, Tomato, Bacon, Smoked Tomato Aioli

CROQUE MADAME | 12.5

Ham, Gruyere, Sauce Mornay, Fried Organic Egg

MAINS, PASTAS & ROTISSERIE

CUT OF THE DAY | WOOD FIRED | AQ

Painted Hills All Natural Beef

SKIRT STEAK | WOOD FIRED | 29

*Painted Hills All Natural Beef
Herbed Butter, Roasted Garlic Mash, Braised Greens*

KUROBUTA PORK CHOP | WOOD FIRED | 29

*Brussels Sprouts & Bacon, Anson Mills White Polenta,
Persimmon Sauce*

BRAISED SHORT RIBS | 20 / 29

*Painted Hills All Natural Beef
Cheesy Cauliflower, Heirloom Carrots, Smoked Escarole,
Walnut Crumble*

KING SALMON | 31

*Caramelized Cabbage, Potatoes, Broccoli di Cicco, Butternut Squash Puree
Castelvetro Olives, Pomegranate*

MARY'S ROTISSERIE CHICKEN | 23

Roasted Potatoes, Salsa Verde, Butternut Squash, Cauliflower, Baby Kale

AUTUMN LASAGNA | 25

*Smoked Green Beans, Squash, Wild Mushrooms, Arugula Pesto,
Walnuts, White Wine Cream*

FOUR CHEESE LASAGNA | 19

Ricotta, Mozzarella, Pecorino & Grana

MAMA JO'S SPAGHETTI & MEATBALLS | 15 / 19

RIGATONI & SAUSAGE | 16 / 20

Mushrooms, Spinach, Tomato Cream

ANSON MILLS WHITE POLENTA | 19

Wild Mushrooms, Pt. Reyes Bay Blue, Aged Balsamic, Pickled Shallots, Herb Salad

BEEF STROGANOFF | 25

Buttered Noodles, Herbed Sour Cream, Mushrooms, Onions

MARY'S CHICKEN POT PIE | 14

Baby Mixed Lettuces

SIDES

CHEESY CAULIFLOWER | 7.5

Black Pepper, Preserved Citrus

BRUSSELS SPROUTS & BACON | 7.5

SAUTEED GREENS | 7.5

Pickled Peppers, Garlic, Lemon

ANSON MILLS WHITE CORN POLENTA | 7

Grana, Extra Virgin, Black Pepper

FOUR CHEESE MAC~N~CHEESE | 9

Bacon, Jalapeno

ROASTED GARLIC MASHED POTATOES | 6

ZUCKERMAN POTATOES | 7

Sour Cream, Chives

Bread available upon request

18% Service Charge added to parties of 7 or more.

Consuming raw or undercooked proteins may increase your risk for food borne illness

Please let your server know of any allergies



Wood Fired PIZZAS

TRUFFLED HAM | 17

Butternut Squash, Broccoli di Cicco, Provolone, Black Pepper

MARGHERITA | 14

Tomato, Mozzarella, Basil, Extra Virgin Olive Oil

HOUSE MADE SAUSAGE | 15.5

Tomato, Mozzarella, Red Onion, Escarole, Olives

WILD MUSHROOM | 16

Roasted Garlic, Spinach, Cream, Thyme, Gruyere

PEPPERONI | 14.5

SMOKED PROSCIUTTO & ARUGULA | 16

Ricotta, Prosciutto, Wild Arugula, Grana, Lemon

SPICY MEATBALL | 15.5

Jalapenos, Herbed Ricotta, Tomato, Provolone

"GORDITO" | 16.5

*Salami, Bacon, Sausage, Pancetta, Cream, Tomato,
Pickled Peppers*

BACON & KALE | 15.5

Garlic, Mozzarella, Red Onion, Honey

Add to any Pizza:

Arugula, Calabrian Chili, Jalapeno, Olives, Organic Egg,

Bacon, Pepperoni, Mushrooms 2

Prosciutto, House Made Sausage 3

Burrata 5

good food FOR GOOD KIDS

12 and under

MARY'S CHICKEN TENDERS | 8

Includes Fries or Vegetables

MAC~N~CHEESE | 8

PASTA WITH MARINARA & MEATBALL | 8

KIDS BURGER | 8

Includes Fries or Vegetables

Add Cheese \$1

KIDS PIZZA | 8

Cheese, Sausage, or Pepperoni

Bottled WINES

\$25

COSENTINO | *The Cab Cabernet, Lodi 2014*
FOSSA MALA | *Chardonnay, Italy 2012*
IRONY | *Cabernet, North Coast 2014*

\$35

CROCIANI | *Rosso di Montepulciano, Italy 2012*
FROGS LEAP | *Sauvignon Blanc, Napa 2015*
JESSIE'S GROVE | *Westwind Zinfandel, Lodi 2013*
JOEL GOTT | *815 Cabernet, California 2014*
KLINKER BRICK | *Farrak Syrah, Lodi 2013*
LA CREMA | *Chardonnay, Sonoma Coast 2014*
LUCAS | *Chardonnay, Lodi 2013*
MEIOMI | *Pinot Noir, California 2015*
OAK FARMS | *Cabernet, Lodi 2013*
SONOMA CUTRER | *Chardonnay, Russian River 2014*
VAN RUITTEN | *Cab-Shiraz, Lodi 2013*
WILLAKENZIE | *Pinot Gris, Willamette Valley 2015*

\$45

FERRARI-CARANO | *Chardonnay, Sonoma 2014*
HESS | *19 Block Cuvee, Mt. Veeder/Napa 2012*
JUSTIN | *Cabernet, Paso Robles 2014*
KING ESTATE | *Pinot Noir, Oregon 2013*
MICHAEL DAVID | *Freakshow, Lodi 2013*
ROEDERER | *Brut Sparkling, Anderson Valley, CA NV*
ROMBAUER | *Zinfandel, California 2014*
TOLOSA | *Merlot, Paso Robles 2012*
VEUVE CLIQUOT | *Brut Champagne, France (375ml)*

\$55

BELVEDERE | *Barolo, Italy 2010*
BV | *Tapestry Red Blend, Napa Valley 2012*
KLINKER BRICK | *Old Ghost Zin, Lodi 2013*
GLORIA FERRER | *Blanc de Noirs, Carneros NV*
MORGAN | *Chardonnay, Santa Lucia Highlands 2014*
RODNEY STRONG | *Alexander Valley Cabernet 2013*

\$65

DAVIS BYNAM | *Pinot Noir, Russian River Valley 2014*
FRANK FAMILY | *Chardonnay, Carneros 2013*
FRANK FAMILY | *Zinfandel, Napa 2012*
MORGAN | *Pinot Noir, Santa Lucia Highlands 2014*
PURO BRUNELLO DI MONTALCINO | *Italy 2008*
WHITEHALL LANE | *Cabernet, Napa Valley 2012*

0% ABV

BOTTLED

AQUA PANA STILL H2O (750 ml) 5
BOYLANS | *Ginger Ale, Orange, Cane Cola, Diet Cane Cola* 3.5
FEVER TREE | *Tonic, Light Tonic, Ginger Ale, Ginger Beer* 3
HARNEY & SONS | *Organic Apple, Cranberry or Orange-Mango* 4
HANK'S | *Gourmet Root Beer or Gourmet Vanilla Cream* 3
MEXICAN COKE, BUBBLE UP OR SPRITE 3
SPINDRIFT SPARKLING | *Lemonade, Orange-Mango* 3
PELLEGRINO SPARKLING H2O (375/750 ml) 3.5/5
FLAVORED PELLEGRINO | *Blood Orange, Grapefruit or Lemon* 3

Bottled BEERS

12.oz

21ST AMDT. | *Brew Free Die IPA, SF (Can)*
21ST AMDT. | *Back in Black IPA, SF (Can)*
ANCHOR | *Orange Blast Lager, SF (Can)*
ANCHOR STEAM | *SF*
BALLAST POINT | *Sculpin IPA, San Diego*
BALLAST POINT | *Grapefruit Sculpin, San Diego*
BALLAST POINT | *Pineapple Sculpin, San Diego*
BALLAST POINT | *Watermelon Dorado, San Diego*
BIG SKY | *Moose Drool Brown Ale, Missoula*
BLUE MOON | *Golden*
BOULDER | *Shake Chocolate Porter, Boulder*
BOULDER | *Sweaty Betty Blonde, Boulder*
BUD/BUD LIGHT | *St. Louis*
COORS/COORS LIGHT | *Golden*
CORONA | *Mexico*
CRISPIN | *Gluten Free Cider, Minneapolis*
DESCHUTES | *Black Butte Porter, Bend*
DESCHUTES | *Hop Slice Session IPA, Bend*
DESCHUTES | *Mirror Pond Pale Ale, Bend*
DOGFISH HEAD | *60 Minute IPA, Milton*
DOGFISH HEAD | *90 Minute Double IPA, Milton*
DRAKES | *Hefe, Hefeweizen San Leandro*
FIRESTONE | *Luponic Distortion IPA Paso Robles*
FIRESTONE | *Pale 31 Pale Ale, Paso Robles*
GREEN FLASH | *Soul Style IPA, San Diego*
GREEN FLASH | *Styrian Golding Pale, San Diego*
HITACHINO | *Real Ginger Brew, Japan (330ml)*
HITACHINO | *Red Rice Ale, Japan (330ml)*
HITACHINO | *White Ale, Japan (330ml)*
KARL STRAUSS | *Red Trolley, San Diego*
LAGUNITAS | *Aunt Sally Sour Mash Ale, Petaluma*
LAGUNITAS | *Little Sumpin' Sumpin', Petaluma*
LAGUNITAS | *Lucky 13 Red Ale, Petaluma*
OMISSION | *Gluten Free IPA*
PACIFICO | *Mexico*
SIERRA NEVADA | *Hop Hunter IPA, Chico*
SIERRA NEVADA | *Old Chico Wheat, Chico*
STELLA ARTOIS | *Belgium*
TAP IT | *IPA, San Luis Obispo*
WILLIAM TELL | *Gluten Free Cider, Modesto*

22.oz

7 DRAKE'S | *Denogonnizer IPA, San Leandro* 10
7 DUSTBOWL | *Canal Surfer Citrus IPA, Turlock* 9
5 DUSTBOWL | *Hops of Wrath IPA, Turlock* 9
5 DUSTBOWL | *Therapist Imperial IPA, Turlock* 10
7 FIRESTONE | *Opal Dry Hopped Saison, Paso Robles* 11
7 FIRESTONE | *Double Jack Double IPA, Paso Robles* 11
7 GREEN FLASH | *Imperial Double IPA, San Diego* 10
8 HERETIC | *Evil Cousin Imperial IPA, Fairfield* 11
5 HERETIC | *Evil Twin Red IPA, Fairfield* 11
5 KARL STRAUSS | *Wreck Alley Stout, San Diego* 11
6 KARL STRAUSS | *Aurora Hoppypalis IPA, San Diego* 11
6 KNEE DEEP | *Breaking Bud, Auburn* 11
6 KNEE DEEP | *Hoptologist, Auburn* 11
5 LAGUNITAS | *IPA, Petaluma* 10
5 LAGUNITAS | *(32oz) Sucks Double IPA, Petaluma* 15
5.5 NINKASI | *Dawn of the Red Red Ale, Eugene* 10
6 ROGUE | *Dead Guy Ale, Newport* 11
7 RUBICON | *IPA, Sacramento* 10
7 RUBICON | *Monkey Knife Fight Pale Ale, Sacramento* 10
7 RUHSTALLER | *1881 Red Ale, Sacramento* 12
8 RUHSTALLER | *Frank J IPA, Sacramento* 12
7 SAMUEL SMITH | *(550ml) Apricot Ale, UK* 10
7 SAMUEL SMITH | *(550ml) Chocolate Stout, UK* 10
6 SAMUEL SMITH | *(550ml) Strawberry Ale, UK* 10
7 SANDUDE | *Sultan Blonde, Turlock* 11
7 SANDUDE | *Woody Brown, Turlock* 11
10 SPEAKEASY | *Big Daddy IPA, San Francisco* 10
11 STONE | *Ruin IPA, Escondido* 11
11 TRACK 7 | *Left Eye, Right Eye DIPA, SLO* 11
11 TRACK 7 | *Nikin' Fitz PB& Chocolate Porter, SLO* 11

750 ML

7 ALLAGASH | *Currente Aged Triple Ale, Portland (750)* 27
5 GOOSE ISLAND | *Softie Farmhouse Ale, Chicago (750)* 25
5 GOOSE ISLAND | *Manitica Belgian Pale, Chicago (750)* 27
7 CHIMAY SCOURMONT ABBEY |
Red Chimay, Belgium (750) 25
Blue Chimay, Belgium (750) 25
Cinq Cents Chimay, Belgium (750) 20
7 MILANO | *Brown Amber Ale, Italy (750)* 25

Specialty WINE

BELLE GLOS | *Pinot Noir, Santa Lucia 2014* 70
BERINGER | *Quantum Red Wine, Napa Valley 2011* 85
CAYMUS | *Cabernet, Napa Valley 2013* 140
FRANK FAMILY | *Cabernet Sauvignon, Napa Valley 2013* 75
MOUNT VEEDER | *Cabernet Sauvignon, Napa Valley 2006* 85
ROMBAUER | *Diamond Selection Cabernet, Napa Valley 2010* 110
WILD HORSE | *Cheval Sauvage Pinot Noir, Santa Maria Valley 2011* 85

(Please ask your server for a Special Library List of Wine for our Private Wine Selections)

FRESH HAND PRESSED JUICE (8 OZ.) 5

ORANGE JUICE

GRAPEFRUIT JUICE

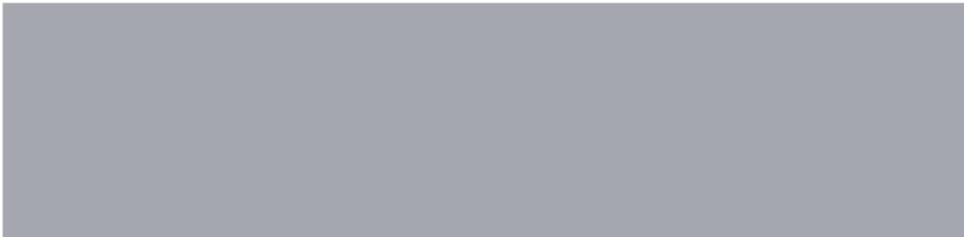
HOUSE MADE SODA 5

STRAWBERRY BASIL | *Fresh Strawberry, Basil, Lemon-Lime Soda*

GINGER LIME | *Ginger and Lime Syrup, Lemon-Lime Soda*

MEYER LEMON ROSEMARY | *Fresh Meyer Lemon Juice,*

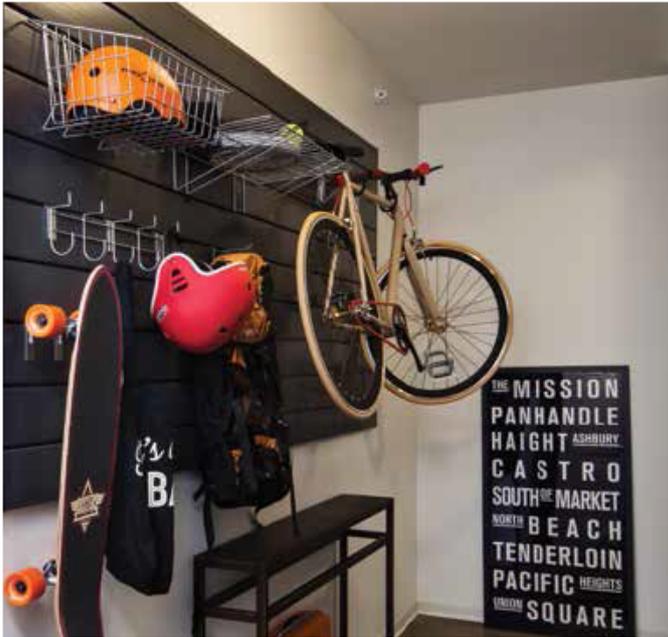
Cane Sugar, Rosemary, Lemon-Lime Soda

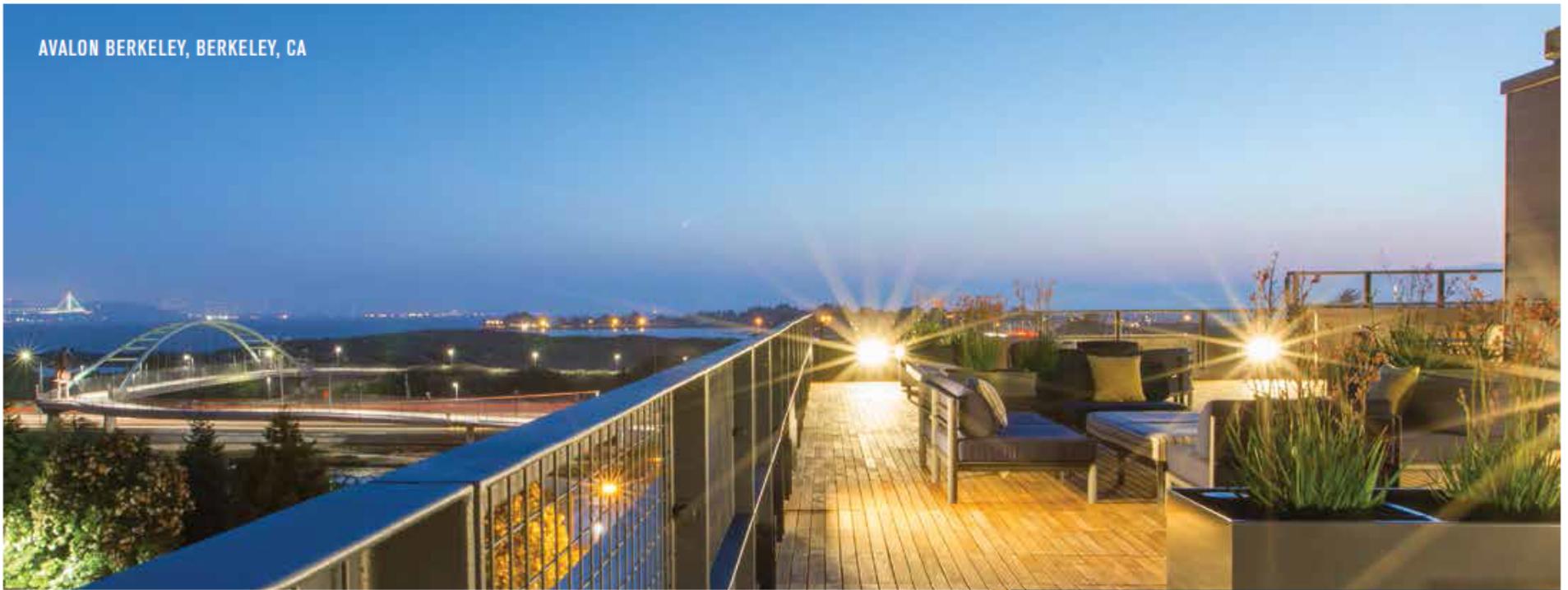


CREATING A BETTER WAY TO LIVE



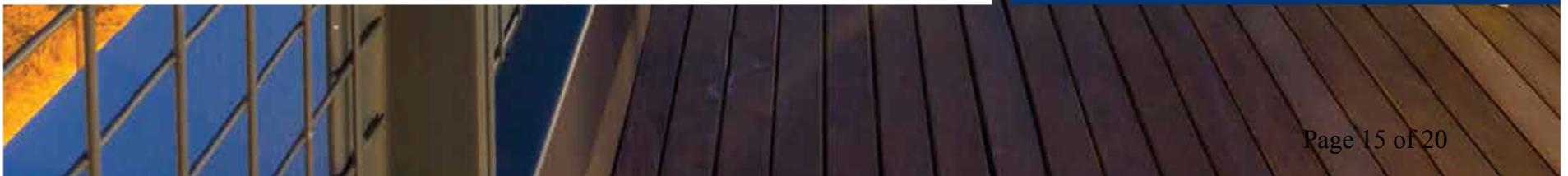
AVALONBAY COMMUNITIES, INC.
NORTHERN CALIFORNIA DEVELOPMENT





All too often, good development opportunities never get past the concept stage due to poor planning, changing financial markets, cost overruns, or developers that over-promise and under-perform. AvalonBay offers an alternative — a company with experience, stable resources, a proven track record, and accountability that can take a concept and make it a reality. Our success is based on solid partnerships with landowners, local governments, businesses, and community leaders, and the multifamily housing that we build is both a successful economic investment and a true asset to the surrounding community. Operating in the Bay Area and five other select markets nationwide, AvalonBay has one of the largest portfolios of urban and suburban apartment communities in the industry, along with thousands of new apartment homes either under construction or in the pipeline.

The following pages highlight the principles that underlie our management culture and philosophy, which guide our success in building superior communities.



DEVELOPMENT BY LOCAL CONSENSUS

We involve local officials, community organizations, neighbors and neighborhood groups directly in the development process, through a variety of public and private forums. Based out of two local offices, in San Jose and San Francisco, our team uses deep local knowledge to efficiently navigate this complex process and obtain broad support for our well-crafted developments. We know from experience that this approach shortens development time and ensures that our communities are a welcome enhancement to surrounding neighborhoods.

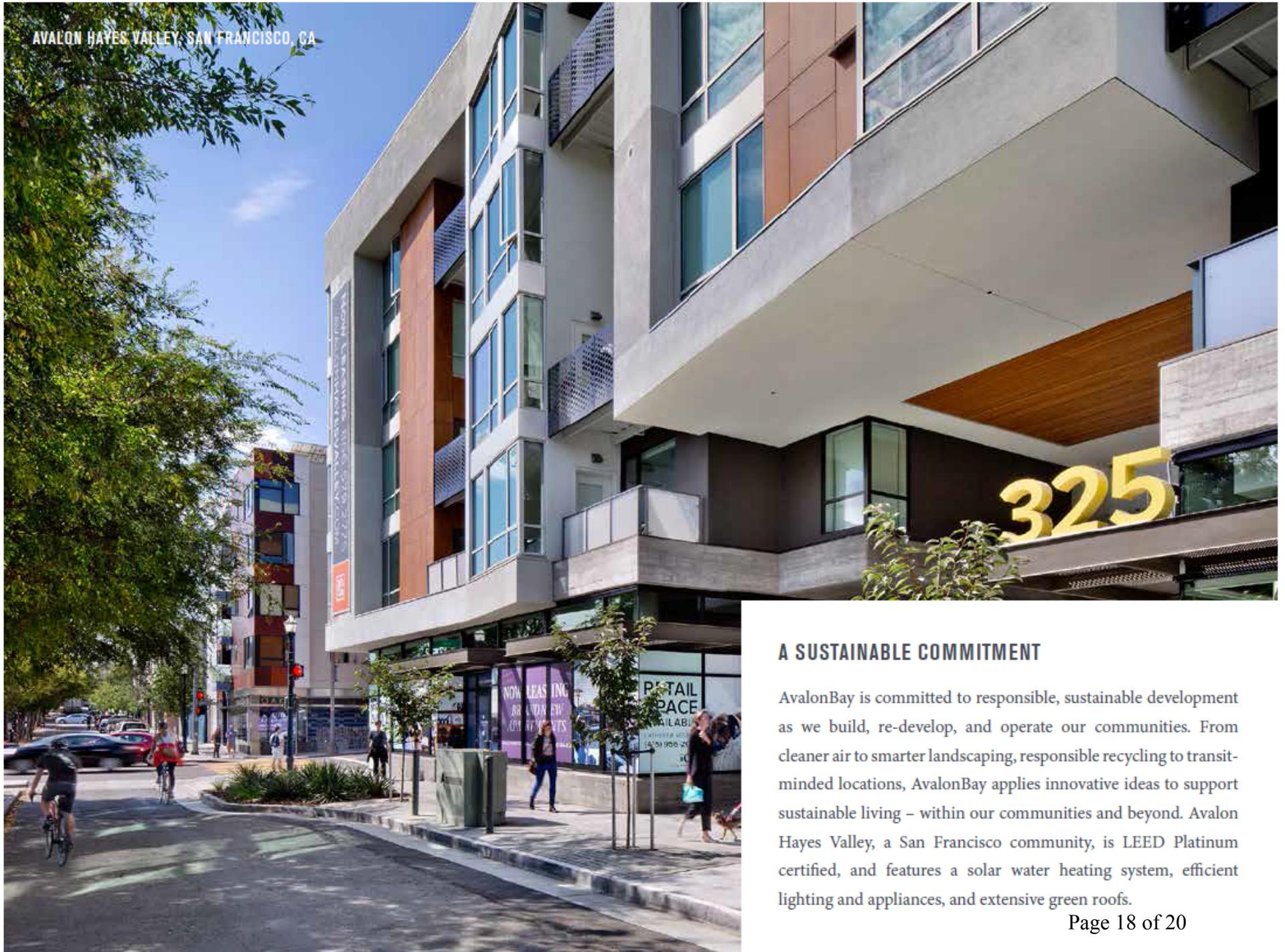
AVA 55 NINTH, SAN FRANCISCO, CA





BUILDING FOR THE LONG-TERM

AvalonBay invests the time and money necessary to ensure that each of our communities meets exacting standards for quality design and construction. Because we are a real estate investment trust (REIT) that owns and manages for the long run, we have a vested interest in the quality of our buildings. We engage expert architects and engineers to design great buildings, both aesthetically and functionally. AvalonBay also has its own in-house construction division that oversees all aspects of construction, including logistics, scheduling, and selecting local subcontractors. This gives us accurate construction cost data early in the process and allows us to successfully anticipate and address construction challenges. The result is a community that is built on time, on budget and, most importantly, leaves a lasting positive impact on the surrounding community.



A SUSTAINABLE COMMITMENT

AvalonBay is committed to responsible, sustainable development as we build, re-develop, and operate our communities. From cleaner air to smarter landscaping, responsible recycling to transit-minded locations, AvalonBay applies innovative ideas to support sustainable living – within our communities and beyond. Avalon Hayes Valley, a San Francisco community, is LEED Platinum certified, and features a solar water heating system, efficient lighting and appliances, and extensive green roofs.

STEADINESS AND STABILITY

Every site presents its own unique opportunities and challenges, not all of which can be known at the outset of the development process. Successful developers are those with the experience, wisdom, and financial stability to navigate these unexpected twists and turns. Our years of direct experience and success in Bay Area markets demonstrate our ability manage through uncertainty and meet our objectives. And our long-term investment outlook, backed by the financial strength and stability of a \$30 Billion plus company, allows us to provide a firm commitment early on and not overreact to changes that may appear along the way.



REGIONAL STATISTICS

AvalonBay owns over 10,000 apartment homes across 30+ communities in the following Bay Area locations:

SAN FRANCISCO	PLEASANTON
SAN JOSE	FREMONT
BERKELEY	UNION CITY
WALNUT CREEK	DALY CITY
MOUNTAIN VIEW	PACIFICA
EMERYVILLE	SAN BRUNO
SAN RAFAEL	FOSTER CITY
DUBLIN	CAMPBELL

At AvalonBay we're driven by a bold purpose: *creating a better way to live*. We do this by providing distinctive apartment living experiences and contributing to the vitality of local communities.

Our work is guided by our core values:

- **A Commitment to Integrity**
Do the Right Thing Always
- **A Spirit of Caring**
Have Genuine Kindness & Concern for Others
- **A Focus on Continuous Improvement**
Always Try to Get Better

AVALON DUBLIN STATION, DUBLIN, CA

